

APPETIZERS

Tableside Caesar Salad romaine hearts, house made dressing, double smoked bacon, Parmesan, croutons <i>minimum 2 people</i>	<i>per person</i> \$24
Thai Shrimp Bisque Lemongrass, basil and chili	\$22
Garlic Cheese Bread baguette, cheddar, Grana Padano, Swiss	\$20
Original 1964 Caesar Salad romaine hearts, light curry dressing, double smoked bacon, Parmesan, croutons	\$20
Shredded Kale Salad Bosc pear, pumpkin seeds, dried currants, heirloom carrots, Grana Padano, white truffle vinaigrette	\$22
Buffalo Mozzarella, Fig and Arugula Aged balsamic, toasted pecans	\$29
Fried Calamari shallot, garlic, chili, parsley, lemon	\$29
Tuna Tartare ginger, sesame, chili, house guacamole, togarashi potato chips	\$38
Seared Scallops Parsnip puree, pancetta crumb	\$48
Oysters on the Half Shell mignonette, fresh horseradish, lemon	<i>per piece</i> \$3
Shrimp Cocktail classic, house made vodka cocktail sauce	\$30

SIDES TO SHARE

Meant for 2 or more people...or just you!

Sea Salt Fries	\$16
Parmesan and Truffle Fries	\$22
Creamy Mashed Potatoes	\$19
Sautéed Cremini, Portobello and Oyster Mushrooms Shallots, garlic white wine and parsley	\$20
Roasted Brussels Sprouts roasted garlic, Parmesan cream sauce	\$19
Buttered Baked Potato chives, sour cream, smoked bacon	\$16
Steamed Asparagus lemon, parmesan	\$22



BLACK ANGUS
STEAKHOUSE



STEAKS

12oz Canadian Prime Striploin Guelph, ON	\$95
8oz Canadian Prime Centre Cut Filet Guelph, ON	\$100
16oz Canadian Prime Ribeye High River, AB	\$115
12oz Canadian Prime Dry Aged Striploin Guelph, ON	\$110
22oz Bone In Canadian Prime Ribeye High River, AB	\$135
6oz Australian Tajima Wagyu Tenderloin Queensland, AUS	\$150
30oz Black Angus Porterhouse Guelph, ON	\$165
6oz Japanese A5 Wagyu Striploin Miyazaki, JPN	\$190
50oz Black Angus Tomahawk High River, AB	\$230

Choice of one of the following sides: creamy whipped potatoes, steamed broccolini or hand foraged field mushrooms

ADD ONS

8oz Black Angus Striploin	\$45	Jumbo Black Tiger Shrimp	per piece \$9
6oz Black Angus Tenderloin	\$60	Grilled Trout Fillet	\$25
Grilled Chicken Breast	\$22		

SAUCES

\$10

Bordelaise	Chimichurri
Peppercorn	Garlic and Parmesan Cream

MAINS

Black Angus Burger \$38

house ground Canadian Prime striploin and Australian wagyu, brioche bun, house cut fries, aioli, arugula, applewood smoked cheddar

Rainbow Trout \$40

Grilled rainbow trout fillet, mixed greens, red onion, cherry tomato, cucumber, lemon oil, goat cheese, pine nuts, pear vinaigrette

Yakitori Cornish Hen \$55

Sauteed baby bok choy

Steak and Fries \$60

8oz Black Angus striploin, house cut fries, aioli

Grilled Tiger Shrimp \$50

5 pieces, roasted asparagus, garlic butter

Centre Cut Tenderloin \$70

6oz Black Angus tenderloin, roasted root vegetables, bordelaise

Grilled and Stuffed Branzino \$60

Lemon, herbs and extra virgin olive oil, asparagus spears

FRESH PASTA

Rigatoni Alla Vodka \$31

house pomodoro, chilies, light vodka rosé sauce

Spaghetti Pomodoro \$27

house made tomato sauce, basil, Parmesan
can also be made al olio

Penne with Pesto and Shrimp \$39

Cherry tomatoes, grana padano



BLACK ANGUS
STEAKHOUSE